

Available from 5:00pm
Wednesday 14th February
until Saturday 17th February



The Fir Tree
Country Hotel

Valentine's Menu 2024

Complementary glass of house wine
for each 3 course meal purchased*

*your glass of wine will be ordered at the same time as your meal

Starters

Sharing Antipasti Platter *1 per couple

*A selection of cured meats, olives,
sun dried tomatoes, grissini and cheese
With a dipping pot and bread*
£15.95

Tomato and Basil Soup

Served with freshly baked crusty bread
£4.95

Baked Camembert

Served with toasted crostini and salad garnish
£5.95

Traditional Prawn Cocktail

*With Marie Rose sauce, topped with a crevette
and served with brown bread*
£7.95

Mains

Seafood Paella

*Seafood cocktail with paella rice
Seasoned with garlic, paprika and cayenne*
£16.95

Sharing Rack of lamb *1 per couple

*Coated with a herb crumb, cooked in garlic and rosemary
Served with sauteed new potatoes, tomatoes and fried veg*
£29.95

Soz Fillet Steak

*Served with vine cherry tomatoes, portobello mushroom,
hand cut chips, crispy onion rings and salad garnish
A choice of Peppercorn, Stilton or Dianne sauce*
£24.95

Pork Skillet

*Marinated pork chop on a bed of fried mushrooms and onions,
Served with hand cut chips*
£15.95

Peri Peri Chicken

Served with spicy rice, coleslaw, peri peri sauce and seasoned fries
£15.95

Veggie Lasagne (v)

Served with salad and garlic bread
£12.95

Desserts

Bailey's Mousse

Served with fresh whipped cream
£5.95

Red Velvet Trifle

£5.95

Tequila Rose Cheesecake

Served with a choice of cream or ice cream
£5.95

Belgian Waffles

Served with strawberries and fresh whipped cream
£5.95

Trio of Ice Cream

*A choice of 3 flavours
Please ask your server for flavours*
£4.95

If you have any allergies or food intolerances, please advise a member of staff before ordering your meal.
Please note, all food has been prepared in an environment where traces of nut or nut products are present.